

# Apple Coffee Cake

Rating: ★★★★★

Makes: 20 servings

## Ingredients

**5 cups** apple (tart, cored, peeled, and chopped)  
**1 cup** sugar  
**1 cup** raisins (dark)  
**1/2 cup** pecans (chopped)  
**1/4 cup** vegetable oil  
**2 teaspoons** vanilla  
1 egg (beaten)  
**2 1/2 cups** all-purpose flour (sifted)  
**1 1/2 teaspoons** baking soda  
**2 teaspoons** cinnamon (ground)

## Directions

1. Preheat oven to 350°F.
2. Lightly oil a 13x9x2 inch pan.
3. In a large mixing bowl, combine apples with sugar, raisins, and pecans; mix well. Let stand 30 minutes.
4. Stir in oil, vanilla, and egg. Sift together flour, soda, and cinnamon; stir into apple mixture about 1/3 at a time, just enough to moisten dry ingredients.
5. Turn batter into pan. Bake 35-40 minutes. Cool cake slightly before serving.

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>180</b>	
Total Fat	5 g	8%
Protein	3 g	
Carbohydrates	33 g	11%
Dietary Fiber	1 g	4%
Saturated Fat	0 g	0%
Sodium	100 mg	4%